HOME AND SOCIETY.

CHAT OF THE SEASON.

THE INDEPENDENT YOUNG LADY-PRINCESS SYBILLA-PHYLLIS AND THE COUNTRY-WOMEN WHO MAKE POTTERY-THE FASH-

The emancipated young woman is one of the most decided features of our fin de siecle civilization. She is not what is commonly known as "a strongminded female," however, calling for her rights, and wearing mannish clothes. Quite the contrary, She is generally a dainty, feminine creature, clothed in the most irreproachable of French toilets. gives delightful little dinners and other entertainments, is perfectly conventional, offends none of the proprieties, and yet is, withal, absolutely independent in her method of life. She lives either alone or with some friend of like disposition, travelling in Europe or in this country whenever the mood takes her. She is a woman of the world, cosmopolitan in her tastes, charming in her ways, broad in her views, and she ranks almost as a mar-ried woman in society by virtue of her fashionable independence. It goes without saying that those who assume, or rather who are given, this position by society are well endowed with this world's goods, so well endowed, generally, in substantial as well as mental and physical attractions that it is for no lack of suitors that they prefer this state of existence. It is simply that their tastes are not matrimonial, and that they see no reason for ex-changing a congenial present for an unknown fu-

The days when it was thought necessary to be married quand meme are over, and a woman bach-elor, if such a term may be used instead of the undignified appellation of old maid, is now almost as accepted a social feature as the unmarried clubman, and her position seems as free from care and as enviable as that of her masculine prototype. Like him, later on she is apt to marry, but never in her premiere jeunesse; the fashionable emanci-pated woman rejoices too much in her freedom from care to curtail such a pleasant part of her life. Moreover, when she does elect to give up her state of single blessedness, she is apt to select the future companion of her existence with the calm judgment of an older person, taking into consideration congeniality of disposition and position in her world, together with the many other qualifications which go to make up a "good marriage.

A rather curious condition of affairs exists also in the evolution of the modern maiden in different treme Old World ideas about a young girl's need of protection, and do not permit their daughters to go where unaccompanied by a maid or chaperon, most absolute liberty of thought and action, and argue that it is absurd to introduce European customs into this country-and that it is an insult to American women "to trammel them with perfectly useless conventionalities." Thus, in the same soclety, and even in the same "set," the most dia metrically opposite views are tolerated, and there really seems no actual standard in the matter. Probably either extreme is undesirable, for while American girls inherit freedom as their birthright, they cannot inherit experience and the wisdom of

Princess Sybilla of Hesse-Cassel, future Empress of Russia, is now a siender, graceful little girl of sixteen, with large, deep eyes and floating hair. The Czarewitch is nine years older than his be-The Princess's younger brother is married to the Kaiser's youngest sister; and as she is a nlece of the Queen of Denmark, the young Sybilla is the cousin of the Princess of Wales. This pretty girl is not only pretty; she has intellectual tastes and uncommon talent in music. She has not yet entered society, and has lived a very quiet counlife with her mother, the widowed Landgravine of Hesse-Cassel.

The fact that it is becoming fashionable for wealthy Americans to remain for a large part of the year in their luxurious country houses does not m to have dawned as yet upon the consciousness of the average maidservant. She still tosses her head in scorn at the suggestion of going into the country after September. As soon, however, as she perceives that country life has grown to be the fashion. Phyllia will make ready to tread the meadows, for there is no more determined adherent than is she to the "fads" of the day.

There are 100,000 more domestic servants in Engthe quality, it is said, has not kept pace with the quantity. In the effort to make housekeeping easier the Edinburgh Ladies' College has ordered a housewife's diploma to its fair students; and a house-keepers' class has been established at King's College, London. It is preposed to so train the future heads of households in the management of do-mestic affairs that careless and incompetent seryants cannot impose on their employers.

At a surprise party given not long ago to a very popular woman in society, the guests all repre-cented different books, dressing more or less in character to typify the various titles. For in Stance, one young lady wore over her usual even ing bodice a broad blue ribbon with the word "Be cause" painted in conspicuous characters across the front, "I can tell what you represent," exclaimed her amused hostess. "Every one knows that he cause' is 'A Woman's Reason." An oddly be-dizened gown with fluffy little tails of wool was worn by another young woman, who brandished a long spear. "Lamb's 'Tales from Shakespeare," was the prompt guess of the quick-witted Miss A. "White Wings," too, was obvious, and made a charming costume. "An Old-Fashioned Giri" was quite lovely in her grandmother's gown; while a youth in his usual evening clothes announce himself modestly as "Just As I Am." Of course, there is no limit to such a representation, and Mrs. A. found her library well filled with a collection which, if somewhat heterogeneous, was most en-tertaining. Even more original in its way was a supper party given by a number of art students to their master. All appeared as tubes of paint, representing his favorite "palate." Straight sheath dresses of silver gray paper muslin represented the tubes, round little caps of silver paper covered the hair, and each tube bore its label printed on white paper across the breast, "chrome yellow," "Vandyke brown," " rose madder," and the rest.

The Dowager Countess of Elismere, a handsome white-haired grandmother, lately won an afternoon teatable in a competition for the best nonsense verse after a given model. This is the auccessful

The paper on the making of pottery by women which was read at the Ceramic Congress by a prac-tical potter, Miss Winterbotham, has attracted attention as offering valuable suggestions to girls of artistic ability. Its author, in looking for a place in which she might profitably use the result of the years she had spent in the study of sculpture, was lead to take up "tiling," "I saw," she said, "that the modelled tiles in general were of the buttermould variety, usually the work of some European artisan, whose designs were of pseudo-classical maidens and different forms of animals and vegetable life, bearing but little resemblance to nature. I saw the superior work of the Lows, and felt that if I could improve on the work of some of the modellers employed at the different manufactories there would be a demand for my designs which would result profitably to me; but like so many thers who have ventured into the untrodden paths I met with many discouragements and rebuffs. Designs I submitted were used without an acknowledgment, I was told that a tile factory was no place for a woman, but my persistency at last secured me a position. The designs I made proved to be good sellers, and I was informed by my emthat their business was thereby benefited. The time I spent in this factory was of inestimable value to me, and has shown me that a great avenue was open to me and every other woman wishing to make a place for herself in the working world. I learned the strength of the modelling necessary to produce the desired result through the heavy enamel. I found that the general public to which a great manufactory caters is, in a measure, uncultivated, and calls for certain designs singularly inartistic. This rendered it necessary to produce designs which had a certain degree of artistic excellence, combined with that indescriba-ble something which the manufacturer calls 'a Since leaving this company I have found profitable employment in modelling special designs for fireplaces, and have experienced no trouble in securing orders, for these plastic tiles have an individual charm in having the artist's touch and coming directly from her hands. These tiles differ from those made in such large numbers in that the design for the factory tile is gree modelled in the wet clay from which a mould

they can be reproduced indefinitely, while of these special designs no mould is taken, and cannot be lined. reproduced any more than a painting can be reproduced. Though one is sometimes hampered by the necessity of doing work that will sell, still, as the demand for truly artistic tiling increases, so will ONIONS, CABBAGE, BEETS, BEANS, AND OTHER the supply. Its imperishable nature renders it of value in the decoration of public and private build-ings, and architects are holding out their hands for new designs. In the home, tiles are mostly

scope of the artist is most boundless. industry is the manufacture of small unglazed tiles flooring. The floor designer takes these and arranges them so as to form a set figure suitable to the room or hall in which they are to be placed. This gives an opportunity for an infinite variety of designs, and the worker can show his or her orig-inality in the harmonious blending of the colors form a pleasing whole. While this is hardly to be pickle with the good English housewife. Select I wanted to ride a camel. The response from my classed as one of the ceramic arts, as the work is the tiny white button onlons, about three-quarters friend was that, owing to the continual "passing" still it is very closely allied, and it has always been a surprise to me that a field so adapted to potato. Heat the brine boiling hot before you refreshed than she would be if she had ridden a women should have been left entirely to our broth-ers. Already in many parts of this country are to this brine for twenty-four hours. Rinse them wish, Besides, she said, it would involve going be found women who have taken up this work, with a little cold water and put them into bottles. Into Cairo-st., and she still thought that it would and their success is evidenced by the demand for To every quart of the best cider vinegar add two be a proud moment when she should tell the folks their productions. The most striking example of bindes of mace and half a dozen tiny Cayenne pep- at home that she had seen everything and done this is in the establishment of the Rookwood Pottery, in Cincinnati, by Mrs. Storer, who has done ally bought in a dried state at the drugstore, words "that place" as it it were Genenia she was much for the advancement of individualism in though they are sometimes found fresh in mar-American ceramics. Under her wise patronage not ket during pickling season. They are not much I explained of decoration was originated. I have made considerable inquiry into the subject, and find that the over the onions. Put a sprig of horse-radish root look at all there was on exhibition in the Columpercentage of women employed in artistic pottery is in the mouth of each bottle, and seal each one up bian Exposition, it would require twenty-six years. singularly small, while in the ornamental arts the tight. If any mould appears on top, strain off the This seemed too bad to say about a fair that was percentage is much larger, and way this should be so is difficult to determine. In every factory producing this work much of the labor employed is that of women, while the artistic work is done by though every care is taken of them.

This seemed too bad to say about a fair that was kind only going to be open a few months. It was kind of a freud to allow a person but six months in the work is done by though every care is taken of them. men. It certainly cannot be said that the mind of woman is not adapted to this work, for so many women have distinguished themselves in the closely

WINTER DRESS

SOME NOTES FROM PARIS-AN 1830 EVEN-ING GOWN.

winter wear beautiful long mant is in velvet, silk and fine wools of neutral shades. These are all richly lined and trimmed with fur and passemen-terie, and, in the case of silk and wool garments, with velvet. All have the deep collars a pelerines, which are so becoming. The rouleau is to be much and more on gowns and mantles. Bands of fur being broken. two fingers in depth are used on costumes of velvet and brocade. Narrow rouleaux of beaver and

is taken, into which the dry clay is pressed, so trimmed with lace and fur, and are of the richest

and the artistic arrangement of the tiles so as to September. Small white onions are a favorite by a half partition, I said that somehow I felt as if done with the drafting pencil and with water colors, of an inch in diameter or less. Peci them and in the hall on the other side of our half partition only a great institution was founded, but a school larger than peppercorns, but they are very to tell any one that she had seen everything, for

tablespoonful of grated nutmeg. Let the spices fasted before going to the Egyptian part and vinegar boil together ten minutes, and pour Plaisance so that I might mount my camel. them boiling hot over the cauliflower. Fill up the mouth of each jar to the brim with a tablespoonful of melted butter or of sweet olive oil. Cork up each bottle while the contents are hot and tie two layers of cotton wadding over each cork. Cover used in trimming, rouleaux of fur appearing more | the wadding with a layer of paper to prevent its | this; she says it is unworthy of a woman of my

String beans-the tiny refugee bean which comes to our markets for pickling in the beginning of Octoof otter are applied to stuffs in old rose, mauve, ber-make an excellent pickle. String the beans soft green and turquoise blue. Here are two views of a dainty Paris gown for a potato. Let them stand in this brine for fortyyoung girl. It is both coquettish and simple. The eight hours. At the end of this time drain the



cover the joining of the girdle in front, and the long loops and ends of the bretelles fall under the girdle behind. The draped collar fastens at the left; the corsage is also fastened at the left under

There is not much probability that the very long shoulders of the 1830 style will be worn. They are



essentially ugly, very few figures can carry them off successfully, and few faces are beautiful enough to make the beholder forget a lack of graceful outthe most artistic of the great Parisian dressmak-ers have not sent out these long shouldered gowns. A Paris evening gown in modified 1830 style is of creamy peau de soie, embroidered in a design of coses mingled with pearls. A shell pleating of rose-colored gauze edges the skirt. The girdle and the corsage drapery are of rose velvet, held by diamond buckles or ornaments, sleeves are of white gauze. A tuft of rose-colored plumes ornaments the left shoulder. The necklace is of pearls and diamonds, and the little rose-colored aigrette in the hair is fastened by a buckle of brilliants.

There is more latitude allowed in Paris this season in the selection of hats and bonnets than for a long time past. Big bonnets and little Lonnets are worn-the latter especially are ordered for theatre wear. The little capotes, so demure and so piquant, maintain their popularity.

Like their mammas, the short-coated babies have their frills and berthes this season, and are quaintly pretty in their little white frocks and stiffened ruffles that make them look as if they were tiny



with needlework and stitchery. The little winter can be baked slowly and warmed over, it is quite as coats to be worn by these youngsters are much good.

two blades of mace and a small stalk of horseradish, to every two quarts of the best cider vinegar. Nasturtiums are very nice pickled in the same way as string beans, except that they are

not cooked but simply "scalded up" in the brine. Cabbages, chow-chow and all sait pickles are not and put in a press. This accomplishes the purmore effectually than the brine; but it would not be feasible to nut whole vegetables in a press. but the white cabbage is very good for this purpose. Chop the cabbage as fine as possible. Pack n layers, sprinkling each layer with salt. Use about half a pint of sait to every peck of chopped cabbage. Pack the cabbage and salt together in a coarse lag. One made of burlaps will do for the purpose. Put the bag in a press, which may be improvised by laying slats across a keg, placing the bag over them and putting weights on the bag. Let the cabbage remain in press for twentyfour hours. Then turn it out of the bag into a stone jar and cover it with cold vinegar, to which has been added a cup of brown sugar, a table-spoonful of white mustard-seed and one red and two brown peppers chopped fine to every four quarts of cabbage. This pickle will be ready for

the vines after the melon season is over are utilized by New-England housekeepers of an economical turn of mind for "mangoes," though these sour pickles do not resemble in any way, except the Indies. The sweet mango pickle, which is brought from the East Indies, is a chopped chut-ney, and the New-England "mango" of green these New-England mangoes, take the latest growth of the muskmelon, when they are scarcely larger than oranges. Cut a small square out of the sole of each melon and remove the soft interior. Make a brine of a pound of sait to a gailon of water, heat it to the boiling point and pour it over the melons. Let the mangoes stand in this brine for forty-eight hours. Then drain and rinse them. Stuff them with a mixture made as follows: To every two quarts of chopped cabbage, add haif a cup of white mustard-seed, a table-spoonful of celery seed and a half cupful of grated horse-radish. The chopped cabbage should have been first prepared in the same way as for picking, but the mixture should not be moistened with vinegar. Add a tiny button onlon and a tiny cucumber not more than two inches long to each mango. These vegetables should also have been soaked for twenty-four hours in brine. Fill the mangoes as full as possible and sew in piace the square that has been cut out of the side-or skewer it with a wooden toothpick. Pour boiling hot vinegar over them in the stone crocks into which they should be put, and then set them away.

Pickied beets differ from almost any other pickle in the fact that they may be prepared at aimost any season of the year, and are best when fresh. Boil them till they are two-thirds done. This will require slow, steady cooking for from an hour to two hours, according to the season, whether summer or winter. The young small beets of summer require the shortest time. Cut the beets in half-inch slices or in fancy shapes as you please. Add one slice of raw onion to every beet, Throw in six cloves and two biades of mace to every quart of vinegar used. These pickles will be ready for use in twelve hours, but they will not keep in perfection longer than two weeks. imitation of the East Indian chutney. To prepare these New-England mangoes, take the latest growth

OLD-PASHIONED INDIAN PUDDING.

Here is a receipe for a "real old-fashioned Indian pudding such as our mothers used to make." Take me cup of the very finest Indian meal and mix it with a pinch of salt and one tablespoonful of flour in a bowl. Pour on to this one cup of good molasses and stir until mooth. Add three pints botting milk. Mix well and then pour back into the boiler and stir until it thickens; this takes from five to ten minutes. Then pour into a bowl to cool half an hour; this cooling process is very important. Add one quart cold milk, stir it in, and put the mixture into a baking dish and pour half a pint of milk over the top and then put it in the Bake at least three hours, and very slowly, Half this 6 cantity would be sufficient for a small family of three or five, and if made in the evening when it

CONCERNING CAMELS.

trimmed with lace and fur, and are of the richest and softest silks, warmly but lightly wadded or lined.

PICKLED VEGETABLES.

ONIONS, CABBAGE, BEETS, BEANS, AND OTHER GOOD THINGS.

ONIONS, CABBAGE, BEETS, BEANS, AND OTHER GOOD THINGS.

The various vegetables which are pickled during the fall for witrer use are usually treated in the same general manner. They may be conveniently considered in a general article. In all cases the perfect of some show in the Midway Plaisance which we did not visit until yeaters of the raw vegetable is soaled for twenty-four hours in a weak brine. All those vegetables which are commonly used for pickles, with the possible exception of small cucumbers and martynias, will be found in market in perfection and profusion, and in their lowest price from September 15 to October 15. It is better to put off the pickling as late as the last of September. Small white onions are a favorite which sometimes prevails as late as the last of September. Small white onions are a favorite which sometimes prevails as late as the last of the room, which is divided from a populous half by a half partition, I said that somehow I felt as it pickle with the good English housewife. Select the profusion and profusion, and a put them into a brine strong enough to bear up a potato. Healt the form beiling hot before you proud moment lack of sleep, she was no more refreshed than she would be if she had ridden as potation. Healt the ritor boiling hot before you wish a little cold water and put them into a brine strong enough to bear up a potator. Healt the form boiling hot before you wish a little cold water and put them into bottles. To every quart of the best clier vingear add the same thanks and the street and done at home that a sheep based of muce and half a dozen they capture and the shops.

I explained that it would be very wrong for her

When I had finished these remarks, Gertrude re-Cauliflower is another vegetable that makes an excellent pickle. Lay the cauliflowers in a strong brine for twenty-four hours. Then divide them into flowersts of uniform size. Put them into flowersts of uniform size of the carry in the car salted water, adding half a cupful of sait to every in my road. It is a curious fact that when a person two quarts of water, and bring them slowly to the intimates that we are thinking of doing a foolish boiling point. When this is reached, and before thing, we feel the desire to do it increased tenthe brine boils, lift out the cauliflowers and pack | fold. Now, if I had been rather urged to ride a them in jars. Prepare a spiced vinegar by adding to every three quarts of vinegar an sounce of mustard seed, half an ounce of whole mace and a stiftude I could hardly wait until we had break-

By this time it may be imagined that we are somewhat hardened to the sights of the Fair; still I confess that my tastes are not so disciplined but that I always experience a kind of exultation when I enter the Plaisance. Gertrude reproves me for age to feel so much like a boy going to a circus. But her reproof has no effect. In point of fact, the Plaisance is a kind of magnified series of side shows, and the person who is fond of side shows will be happy here. As for me, though I have never yet indulged my longing to see a triple-bodied boy, or a fat woman, or a man swallow his own head, in the very bottom of my soul I mean some day to see those things. And I have been much in this part of the grounds, although I am told that it really shows a vitiated taste, and that I ought to visit only the classic portions of the exposition. When I ask what are the classic portions, the reply is that the speaker "guesses the Peristyle is."

When I am eating an ice cream in a klosk, I like to see a swarthy man in a long white burnoose and an immense contral woven flag hat go striding by. Such a sight makes me forget how poor the ice cream is, and how much money I am going to pay for it. When I see a figure like that I immeliately fall to dreaming of the straits of Bab-el mandeb, and I ask, "Are the roses still bright by the calm Bendemeer." On one of these occasions my companion even went so far as to quote,

She explained that these lines referred in her mind o the man in the white burnoose, and that she had no doubt, from his face and his general aspect, that his spirit was like that pearl under Oman's green water. But she was not so certain as to whether love's witchery had yet come to him. Such conversation as the above is very trying to

e, and there are times when I could wish either that my friend might be more uniformly sentimental or that I might be less so. I never know, even now, after our long acquaintance, when she is ors. The skirt has several rows of mouse vive.

ribbon put on in points. The pretty bodice with sait to two quarts of water, and lot them boil in its full front has bretelles and straps of the mouse it for twenty minutes. Then drain them again, welvet, and a "bracelet" and bow of the velvet put them in jars and pour hot spiced vinegar always knows when I am going to be thus, and that is all the time.

Who would suspect, for instance, that any one would be tenderly and gently moved by a sarcophagus of the "sacred bull of the later Ptolemaic period?" But I am anticipating.

When I first thought of going to the World's Fair I said to myself that if there should be a mosque, and if there should be a muezzin, I would certainly hear the call to prayer from the minaret. Many people have told me that there is a muezzin, and that he goes up into the tower and calls the faithful to their devotions, but I grieve to say that I did not hear him, and now I suppose I shall never see any one drop all employment and turn toward Mecca for his devotion.

When we were paying for our admission into Cairo, we could have a glimpse of a woman swathed in that mysterious manner which makes of a hu-man being an apparently helpless bundle. Every-body has seen pictures of women clothed in that contaminating world. This glimpse was rather stimulating, especially as this feminine bundle was walking about selling flowers to any one who would

there were the camels and the donkeys. There was also at our right an extremely modern beerhouse, where we sat down and had some coffee, while we looked along the street up which the often recurring weiding procession was coming. I have read a description of this procession so many times that it seemed as if I had seen it every day since in-But why has no one spoken of the egg which miraculously sticks upon the left eye of the juggler? Or does not the egg usually stick there-Was it only in honor of our coming that it was

there this morning?
A camel is an object which might be described negatively. It is not pleasing to look upon; it is not attractive. But a camel is very mysterious. Standhis very animal had been living ever since the first Ptolemy. More, it had probably splt at the first Ptolemy, and hung its flabby under lip at him as it was hanging it now at me. If it had done so I wonder if the great ruler was as awed and as mysti-

Of course I had seen these creatures in menageries, but one can be on what might be called more intimate terms with them here in a street in Cairo. To be spit upon and to be growled at is surely to be on intimate terms, I had selected my camel and was standing in front of him, fascinated by his presence, and wishing that I knew why he had just that kind of a mouth; I might even ask also

why that kind of eyes. A girl with a large hat on her head and a large diamond on her hand came and stood beside me. She was evidently a literary girl, for she had a memorandum pad, and I had just seen her writing upon it. She gazed at the camel. Then she wrote something. Then she glanced at me and told me that this animal was sometimes called the ship of the desert.

Gertrude, who was standing on the other side of me and who does not really care for camels, now said, "Indeed?" with such an air of interest that the girl with the pencil and pad went on to remark that the animal could subsist many days without water, and that in times of great scarcity of food it lived on its hump.

I hoped that Gertrude would not respond to this, but she looked so solemn that I knew she would respond. And she did. She said, "How interesting!"

'Yes," replied the girl with the hat and the ring and the pad, "this quadruped is one of the most singular and one of the most-" She was interrupted by the singular quadruped,

She was interrupted by the singular quadruped, which reached out its little head and flapped its under lip in our direction.

When we had become calm again and had resumed our position for observation, Gertrude asked if when a camel had lived on its hump, if the hump ever grew again; or could a camel live on its hump without any diminution of the hump.

I have often wished that Gertrude would not put such questions, but she does it so sedately, and with such an air of seeking information, that she always deceives people. She deceived this girl now, for the girl immediately began to explain that the hump contained a fatty substance, and that the animal was provided with a cell-like arrangement in the stomach by means of which it supplied itself with water for long journeys across deserts.

At the coad of the short lecture Gertrude ex-

Egyptians, and Kabyees, and negroes. And all these people had on the clothes they wore when at home.

For setting, these moving groups had the shops, the irregular buildings with queer little windows and an occasional jalousie, such as the one from which the Moorish maidens of whom Irving wrote may have watched their lovers scouring off over the plains. I expected to see Zorayda peeping furtively from one of these lattices; and there was the mosque, whose minaret is like the one which is said to be the most beautiful of all the minarets of the 400 mosques in Cairo.

I began to wish I had not said anything about riding a camel. As the creatures came up and knelt down, and then gave that dreadful jerk with their haunches and hind legs, and then that sickening motion with their front legs, and then shambled off with their victims on their backs, I thought more and more that I would rather ride a donkey. And I basely did ride a donkey. I felt so humiliated by this act that I refused to go back to the starting-place but dismounted innominiously at the Temple of Luxer, which I entered, and found Gertrude standing and what I call "mooning" by that sarcophagus of the sacred buill of the later Ptolemaic period to which I have alluded. When I remonstrated with her she said that we all had our tastes.

I did not linger by her side; I went away to look at hierostyphics and to hope that she would be so interested in the sarcophagus and the mummles that she would not remember to ask concerning my camel ride.

DUKE ERNST'S COURTSHIP.

HOW PRINCESS ALEXANDRINE BECAME DUCHESS OF SAXE-COBURG GOTHA.

In connection with the obituary notices printed about Duke Ernst of Saxe-Coburg-Gotha, many interesting facts regarding the Duchess were brought to light. In the memoirs the Duke published a short time ago he thus describes his first meeting with the Princess Alexandrine of Baden, who was destined to become his wife, and one of the most popular women who ever sat on a throne:

was a moment of silence. Was my father to be erly prepared? As I looked at the Princess, I be came convinced that she was a woman to whon nothing would appeal so much as truth and sin-I had come to Carlsruhe to plead for her hand. Tell me that you do not object to my intention and I shall stay here to become acquainted with you, or say the word which your parents possibly kept back from feelings of delicacy. In that case, I shall leave the house knowing that no one will earn what has happened in this room.' Thus I spoke to her.

her better than a man who could speak so freely and honorably and without dissimulation. She added, showing deep knowledge of character, that acquaintanceship often led to disappointments in life, and that faith and confidence were the best things. She then declared that we might become engaged at once and appear before others as an engaged pair. So my father was right. My marriage was not prepared by diplomats, but it was all the better for that."

Although many of the rulers of Germany are known for their interest in music and art, the Duke of Gotha, with the exception of the Landgrave of Hesse, was the only one entitled to rank as a composer. His operas, "Zaire," "Caselda," "Santa Chiara" and "Diana of Solange," were produced in Opera House, and earned for their author consider- six hours. At Rouchers-Rouges the machinery able praise. He always attended the rehearsals of and apparatus were stored for the winter, and his operas, much to the regret and fear of the con-ductors. He would not tolerate any change on the en I am going to be thus, and that part of the leader, and the career of the one bold enough to disobey his orders was of short duration. If the orchestra played any part differently from the way it was written he did not hesitate to stop it at once and make the conductor rectify the mistake.

tragic roles. A favorite part was Major Tellheim served exclusively for the observatory proper, in Lessing's "Minna of Barnheim." His teacher in The roof forming a terrace, is surrounded by

missed a gathering of the hunting societies of his duchy, whether composed of the common people or nobliity. He would shoot for prizes with peasants as gladly as with the highest men of his land. The Duke's admiration for Bismarck was a great

cent villa, surrounded by lovely gardens and great park, which she recently built there, is now her favorite home. It bears the name "L'Achilleron," a name chosen by the Empress, whose admiration for Greek history and litera is well known.

Athenian papers now say that Her Majesty has expressed the desire to be buried, when she dies, on the island which she loves so dearly. They print the following codicil, which, it is said, she re-

cently added to her will: "I wish to be buried at Corfu, near the shore, so that the waves may ever break against my tomb. My funeral I wish to be the simplest possi-

ble. I wish no pomp, no honors whatever," No surprise is expressed in Greece at this decision on the part of the Empress. There she is known as the "citoyenne de Corfu." Austrians, however, will hardly be willing to consent to the burial of the wife of their beloved Emperor and the mother of Prince Rudolph in a foreign land,

MONT BLANC OBSERVATORY.

COMPLETION OF A UNIQUE WORK.

The much-talked-of Mont Blanc Observatory is at last an accomplished fact. Mr. Jansen, of the French Institute, who planned and superintended the construction of the building, wrote on September 12 from that lofty and isolated spot the following letter to his friend, M. Bischoffsheim, a member of the Chamber of Deputies: "The observatory has been erected, and the framework is completed, the fittings alone remaining to be done. Not everybody believed in this success, due to the pluck of our brave workers, some of whom remained for twenty days on the summit, and also to the wonderfully favorable August weather. The windlasses designed to work on the snow answered perfectly and were a great relief to the workmen. They contributed greatly to the success, and were of great help to me in my ascent, It is a striking and wonderful sight to see the building materials drawn by those engines up the toy slones of the summit. A novel kind of builders' vard, such as science alone could wish for! I hope the observatory may be used for certain observations this autumn. I am happy to say we have had no serious accident. Once more I thank my co-operators. Fuller particulars follow by letter for the Academy and colleagues."

The construction of this unique scientific station was begun more than two years ago, under the personal direction of M. G. Capus, a young assistant of the Museum in Paris. He had already won renown through his explorations in Central Asia. He accompanied the first expedition of Gabriel Bonvalot to the Pamirs, and spent several months in the unfrequented portions of that vast plateau. He had known the extremes of temperature, having passed several months in altitudes equal to that of Mont Blanc, where the thermometer sometimes registers 40 degrees below zero, as well as in the tropics. He had made extensive explorations in Persia, China, Turkestan and Southern Asia. He was thus well fitted for this arduous undertaking.

The builders at first hoped to cut or bore through the ice-cap of the mountains to solid rock, and base thereon the foundations of the observatory. This was found to be impossible. The snow and ice were harder than granite. So at between thirty and forty feet from the rock they stopped, and determined to let the building rest upon the ice or snow. The observatory was made in sections at Paris under the direction of M. Jansen. The numerous pieces were then sent to Chamounix. From Chamounix, which is 2,380 feet above the level of the sea, the pieces were transported by easy stages to Rochers-Rouges on the backs of men, each carrying about fifty pounds. Some of the carriers could easily have carried twice the weight most of the way. The hardy mountaineers are used to this kind of work, and, although their backs are bent, they have a great deal of strength and remarkable powers of endurance. From Chamounix to the first stop of the journey is about four hours, while for the ascent between Grand Mulets and Rochers-Rouges it takes the experienced climber at least

The observatory building is about thirty-eight feet in height, but rises above the snow only onethird of this distance. Underground-or, to speak accurately, under the snow-are the dwellings and the laboratories. The ceiling of the lower But the Duke even went further. He often ap- story is on a level with the surface of the snow. peared as an actor before a select audience. He took the greatest interest in the presentation of also downstairs, and the upper story is rein Lessing's "Minna of Barnheim." His teacher in the art of acting was the famous Emil Devrient, who, however, had considerable trouble with his princely pupil. The Duke learned his parts well enough, but he was "stiff" on the stage and could not walk well. He never seemed to know which way he was to walk.

The Duke was also a passionate hunter and preferred to spend as much time as possible in the forests. Until age began to enfeeble him, he rarely missed a gathering of the hunting societies of his wide distribution of weight and a good resistance to the severe hurricanes of the region, it has been built in the form of a pyramid. Small dormer windows, provided with double panes of thick glass, serve as eyes for this aerial tower and permit the carrying of signals in the direc-tion of the four cardinal points. The flues and ventilation-pipes are of copper and are protected

as gladly as with the highest men of his land.
The Duke's admiration for Bismarck was a great consolation for the ex-Chancelor since his expulsion from office. The Duke remained true to him, politically speaking, to the day of his death. He considered the Prince the greatest man since Napole leon. The story that he asked the Prince to become his Chancellor after his retirement is still believed by many Germans who love the ex-Chancellor's friends.

German papers tell a pretty story of the recent visit of Fraulein Lilli Finzelberg, the young German sculptor, to Prince and Princess Bismarck in Kissingen. In the course of the conversation, the ex-Chancellor asked Miss Finzelberg what types she preferred as models.

Tilke to get ragged boys from the street, she repled. 'But it is difficult to get models in Berlin, too," answered the Prince. 'But if I were a young volunter solider again I should gladly stand guard at your door for the year—or be your model, for that matter."

As the young sculptor was about to leave the house she stooped to kiss the hands of the Prince and Princess.

"Never, never!" cried the creator of German unity. "There is a much simpler and prettier way out of the difficulty."

Suiting his action to his words, he bent forward and his continuous and the pretty girl on the lips and both cheeks.

The predilection of the Empress of Austria for he island of Corfú has long been known, its beautiful climate and lovely scenery appeal to her as no other place which she has seen. The magnifi-

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